

Amendments to the Claims:

The listing of claims will replace all prior versions, and listings of claims in the application:

Listing of Claims:

Claim 1: (original) A soybean noodle comprising 4 to 10 parts by weight of soybean powder and 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80%.

Claim 2: (currently amended) The A-soybean noodle of claim 1, wherein said noodle comprises 7 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80%.

Claim 3: (currently amended) The A-soybean noodle of claim 1, wherein said noodle further comprises 0.5 to 2 parts by weight of soybean protein powder.

Claim 4: (currently amended) The A-soybean noodle of claim 3, wherein said noodle comprises 6 part by weight of soybean powder and 3 part by weight of wet bean-curd residue with water content of 60%~80% and 1 part by weight of soybean protein powder.

Claim 5: (currently amended) The A-soybean noodle of claim 1, wherein said wet bean-curd residue with water content of 60%~80% is a byproduct from the production of soybean protein powder processing from the soybean under the condition of low-temperature.

Claim 6: (currently amended) The A-soybean noodle of claim 1, wherein said soybean powder is defatted 50%.

Claim 7: (currently amended) The A-soybean noodle of claim 1, wherein said noodle can be used to produce instant noodles, silky bean milk rolls, silky bean curd and so on according to the conventional method in noodle-making needl-making field.

Claim 8: (currently amended) A method for preparing a soybean noodle of claim 1, said method comprising the following sequential steps:

- 1) pretreatment: Pretreatment: a The dry soybean being was peeled and defatted 50~100% by extruding and then the defatted soybean being was crushed into powder of 70-120 mesh size;
- 2) preparing: Preparing the following materials: 4 to 10 parts by weight of the said soybean powder, 2 to 4 parts by weight of wet bean-curd residue with water content of 60%~80% and 0.5 to 2 parts by weight of soybean protein powder being were weighted;
- 3) the The soybean powder being was uniformly mixed with wet bean-curd residue and soybean protein powder, then the mixture being was extruded and aged to finished noodle product within 1~5 minutes at a temperature of 100~190°C and at a pressure of 6~8 atm using the extruder, and said noodle being was finally shaped shaping into strip-like, filar or sheet-like.